

Two Ingredient Chocolate Mousse



Chocolate mousse is a fresh and delicious dessert that can be prepared with only two ingredients: chocolate and fresh cream! Irresistible, super quick & the perfect fix for your chocolate craving!

Once you've melted the chocolate with the cream, let it cool, and add the rest of the cold whipped cream for an extra level of deliciousness! A beautiful simple technique that will guarantee you a soft & velvety chocolate mousse every time.

Just like any traditional recipe, there are numerous variations but we think this is the simplest! Add dried fruit, grains, sour cherries in syrup, fresh fruit, biscuits or whatever suits your mood. It makes a great dessert for the end of your meal or just a cheeky decadent snack on any occasion!

Ingredients:

- 250g Fresh cream
 - 125g Dark chocolate
(*bean-to-bar for a better taste*)
- Garnish**
- 100g Whipped cream
 - 50g Dark chocolate, shaved

- **Serves:** 4
- **Prep:** 30 mins
- **Cook:** 1 min
- **Ingredients:** 2
- **Difficulty:** Easy

Method:

1. Heat half of the cream (125g), in a small saucepan over medium heat until bubbles begin to form around the edges.
2. Place the chopped chocolate into a glass bowl. When the cream is heated, pour it over the chocolate. Leave to melt for a minute, then stir with a whisk or spatula until all of the chocolate is melted and the mixture is smooth and well combined.
3. Place the bowl in the fridge while you Whipp the remains cream.
4. Whip the remains cream (125g), and fold in the chocolate mix with a spatula.
5. Pipe or spoon into 4 glasses or small bowls.
6. Add on the chocolate mousse a spoon of whipped cream and decor with shaved dark chocolate and if you like edible golden leaf.
7. You can serve it immediately or store, covered, in the fridge for several days.

Enjoy!

If you make this recipe, snap a picture & share it on Instagram tagging @cocoaboxau so we can all see!

